



Candi Syrup, Inc.

4140 Clemmons Road #234
Clemmons, NC 27012
www.candisyrup.com

A DIVISION OF CSI CONFECTIONS, LLC

Russian Imperial Stout (Lager)

TITLE:	Russian Imperial Stout (Lager)	
CATEGORY:	13F	
SPECS:	OG:	1.090
	FG:	1.014
	SRM:	54.9 (Dark Chocolate)
	IBU:	60 (Tinseth ¹)
	VOL:	5.00 gal

FERMENTABLES:

Weight (lbs)	Description	(Common Net)	Gravity/lb
13.0	Pale (Belgian, German, or English)		1.029
1.00	CaraMunich (47L)		1.028
1.00	Dingeman's Special "B"		1.028
2.00	Munton's Chocolate Malt		1.025
1.00	D-180 Candi Syrup, Inc.		1.032

HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
Magnum	Flower	1.00	20.2	60
Fuggles	Flower	1.00	6.00	30

YEAST:

W34/70 or WLP 830 Marsden Lager. For starter details and pitching rates see doc at: <http://www.candisyrup.com/help-docs.html>

MASH:

Mash	Temp	Duration
Mash	154F	90 minutes
Mash out	168F	15 minutes

NARRATIVE:

Mash in, mash out. 60 minute boil. Add hops per schedule, syrup at flameout. Chill to 50F. Oxygenate for 60 seconds. Pitch lager yeast and hold for 12 hours at 60F. Lager for 6 weeks at 51F. Raise temperature to 60F for a 5 day diacetyl rest. Carbonate to 2.4 volumes or bottle prime with a re-pitch of W34/70 and 30g/gal Simplicity.

NOTE: Consider increasing water carbonate to 200-210 ppm to buffer and smooth out the dark malt.

¹ The Tinseth algorithm has given us more accurate results for pellets.